



Tomato creamy soup with pumpkin cream “clouds”



Categoria
Sopas



Tempo de preparação
Rápido



Dificuldade
Médio



Custo
Low




Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes

 75ml of Victor Guedes Olive Oil

- 1000ml of water
- 200g of potatoes
- 50g of onions
- 125g of yellow pumpkin
- 150g of ripe tomatoes, without seeds
- Coriander, to taste
- Salt, to taste
- Ground pepper, to taste
- Sugar, to taste

Modo de preparação

1

Prepare a soup base with the water, salt, olive oil, potatoes and onion. Grind it.

2

In 2/3 of this base, add the ripe tomato, without the seeds but with the skin. Let it boil.

3

On the remaining base, add the yellow pumpkin and let it boil. Grind this as well

4

Correct the seasoning of the tomato cream, adding sugar if it is acid.

5

Serve the tomato cream and fold the pumpkin cream.

6

Drizzle with olive oil, decorate with coriander and serve it hot.

Produtos utilizados



Olive Oil
Olive Oil



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